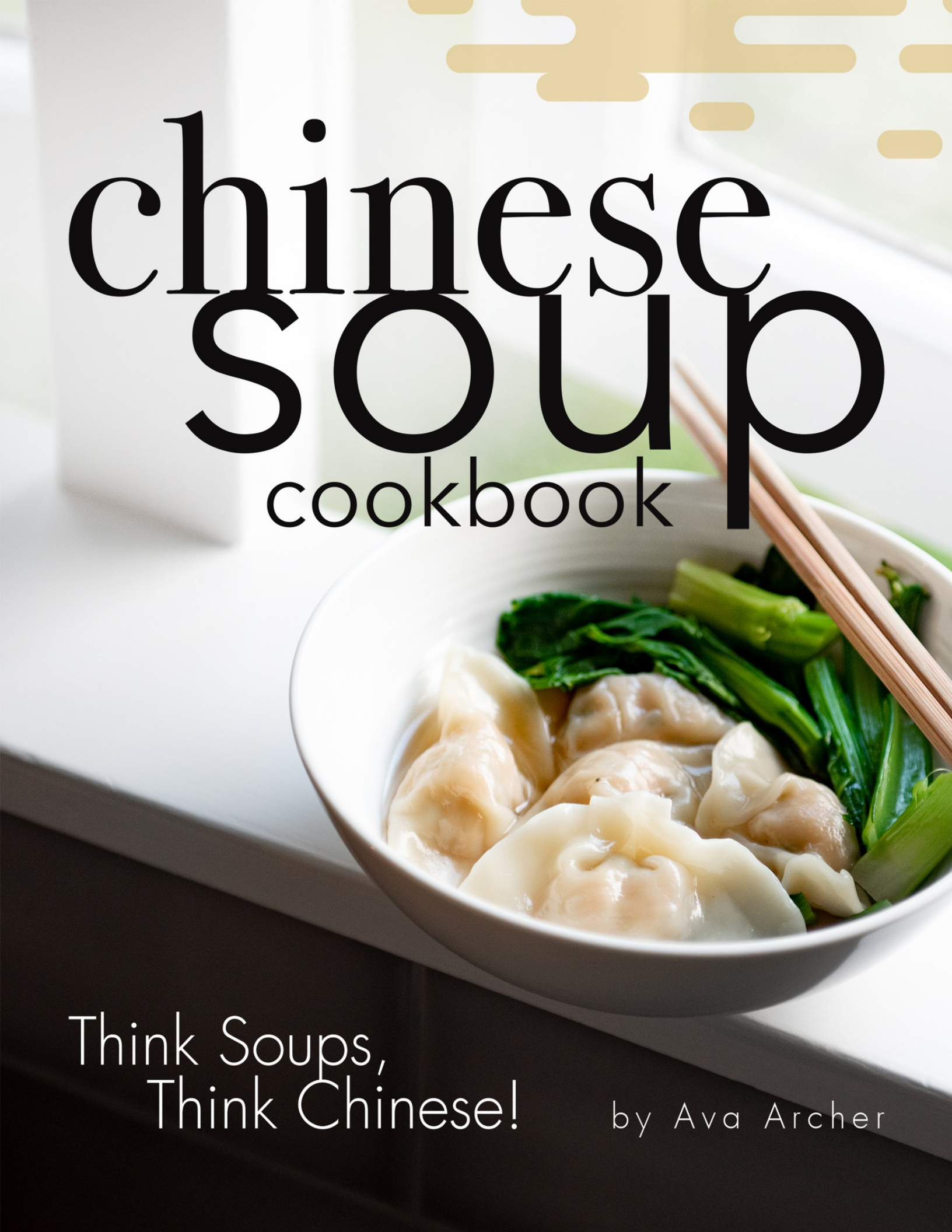
chinese soup cookbook



Think Soups,
Think Chinese!

by Ava Archer

Chinese Soup Cookbook

Think Soups, Think Chinese!

Ava Archer

Copyright © 2020 by Ava Archer. All Rights Reserved.

License

You are not allowed to sell, publish, print, copy, disseminate or distribute the content of this book. Only the author can permit these actions. If in any way you have an illegal copy please delete it immediately and purchase the legal version.

The author doesn’t take responsibility for any action that the reader has taken following the information in the book. This book is an informational tool and the author has done everything to make sure that the information in the book is accurate. So, every step that you take following the content must be taken with caution.

A Special Gift for My Faithful Reader

I love giving gifts. It makes people smile, and smiling is the best thing in the world. That is why I am giving you a special gift, special discounts and free e-books every day. Yes, every day. All you need to do is just to subscribe. I know that as a book lover you will enjoy every free book you will receive. Plus, you will save money.

Subscribe for this deal by just filling out the box. Once I have your email you will get free e-books and offers. I will make sure to inform you even when an offer is about to expire. Take advantage of this offer and enjoy the new e-books that you will get in your email.

https://ava.getresponsepages.com

Table of Contents

Introduction

1. Noodles Soup
2. Tomato Egg Drop Soup
3. Chicken Mushroom Soup
4. Pork and Lotus Root Soup
5. Hot and Sour Soup
6. Chinese Rice Cake Soup
7. Wonton Soup
8. Red Vegetable Soup (LUO SONG TANG)
9. Sai Yeung Choy Tong (Watercress Soup)
10. Ching Po Leung
11. Chinese Vegetable Soup
12. Shepherd’s Purse Tofu Soup
13. Cream Corn and Crab Soup
14. Red Bean Soup
15. Vegetable Manchow Soup
16. Tom Yum Soup
17. Mushroom, Spinach, and Carrot Soup
18. Sweet Corn Soup
19. Miso Soup
20. Lion’s Head Soup
21. Long Soup

22. Sausage and Carrot Soup

23. Shrimp Noodles Soup

24. Chinese Rice Soup

25. Grandma’s Chinese Soup

26. Egg Flower Soup

27. Egg and Corn Soup

28. Chinese New Year’s Soup

29. Chinese Herbal Soup

30. Carrot and Daikon Soup

Conclusion

Author's Afterthoughts

About the Author

Introduction

There are different soups from different cultures and countries of the world, but Chinese soups are one of a kind; delicious, fragrant, and savory soups that are prepared with healthy ingredients, which include herbs roots, veggies, and meat.

Chinese soups leave you filled and satisfied, hence the reason why we are sharing some of these soups with you; for you to explore.

1. Noodles Soup

With your eyes closed, you can prepare this pot of warm soup in less than 10 minutes.

Prep Time: 05 Minutes

Cooking Time: 10 Minutes

Servings: 3 Servings

Ingredient

- 1 large-sized green onion.
- 1 cup chicken broth
- 1 pack Chinese noodles
- 1 handful pak choi leaves (chopped)

- 1 tablespoon soy sauce

Directions

1. 1.Pour the broth in a saucepan. Allow it to boil
2. Add the rest of the ingredients.
3. Allow cooking till noodles are tender.
4. 4.Serve hot.
5. Enjoy.

2. Tomato Egg Drop Soup

This egg and tomato soup is a delicacy that leaves you begging for more of it!

Prep Time: 05 Minutes

Cooking Time: 10 Minutes

Servings: 2 Servings

Ingredient

- 1 tablespoon salt
- 2 tablespoons olive oil
- 1 large-sized tomato (chunked)
- 1 tablespoon soy sauce
- 1 tablespoon cornstarch (mixed with little drops of water)
- 4 tablespoons chicken broth

- 1 tablespoon pepper (white)
- 1 egg (broken and beaten)
- 1 handful coriander (chopped)

Directions

1. Pour the oil in a saucepan. Add the chopped tomatoes. Fry for 3 minutes.
2. Add 1 cup of water and the rest of the ingredients except the beaten eggs, coriander, and cornstarch mix. Cook for 5 minutes.
3. Add the cornstarch mixture slowly.
4. Stir the soup and pour in the beaten egg slowly.
5. Garnish with the coriander.
6. Serve hot.
7. Enjoy.

3. Chicken Mushroom Soup

Feeling under the weather, and you need something to keep you warm? This soup is your best bet.

Prep Time: 05 Minutes

Cooking Time: 30 Minutes

Servings: 2 Servings

Ingredient

- 2 Chinese dates (dried)
- 5 dried shittake mushrooms (thawed and washed)
- 1 tablespoon ginger
- 1 tablespoon olive oil
- 1 small-sized chicken (washed and cut into chunks)
- 1 handful goji berries
- 1 handful scallion (chopped)
- 1 tablespoon salt
- 1 tablespoon Shaoxing wine

Directions

1. Pour the oil in a wok. Add the ginger.

2. Add the chicken pieces. Fry till they are brown. Remove and set aside. Deglaze the wok with half a cup of water.

3. Pour the deglazed water in a pot. Add more water.

4. Put the mushrooms, berries and the dates in the pot of water.

5. Add the salt, Shaoxing wine, and chicken. Allow simmering for 20 minutes.

6. Add the scallions.

7. Serve and enjoy.

4. Pork and Lotus Root Soup

A simple yet delicious and nourishing soup for you to entertain your guests!

Prep Time: 10 Minutes

Cooking Time: 30 Minutes

Servings: 2 Servings

Ingredient

- 1 handful chives (chopped)
- 200g lotus root
- 1 tablespoon salt
- 1 pound pork ribs (blanched)
- 1 cup blanched pork ribs broth
- 1 tablespoon ginger
- 1 handful goji berries

Directions

1. First, put all the ingredients in a pot except for the chives.
2. Boil the content for 25 minutes over low heat.
3. Garnish with the chives.
4. Serve and enjoy.

5. Hot and Sour Soup

Hot, sour, and DELICIOUS!!!

Prep Time: 05 Minutes

Cooking Time: 20 Minutes

Servings: 4 Servings

Ingredient

- 4 tablespoons cornstarch
- 2 eggs (beaten)
- 4 green onions (sliced and divided?
- 2 handfuls tofu (chopped)
- 4 cups chicken broth
- 3 tablespoons rice vinegar
- 6 ounces baby Bella mushrooms (chopped)

- 1 tablespoon ginger
- 2 tablespoons chili garlic sauce
- 1 tablespoon salt
- 1 tablespoon black pepper
- 1 tablespoon Roasted sesame oil

Directions

1. Pour half of the broth, rice vinegar, sauce, mushrooms, garlic sauce, and ginger in a pot
2. Add the cornstarch and the remaining broth in a bowl. Stir well.
3. Boil the content of the pot for 10 minutes.
4. Stir in the cornstarch mix until the soup is thick.
5. Stir in the beaten egg.
6. Add the rest of the ingredients.
7. Cook for 5 more minutes.
8. Garnish with the rest of the green onions.
9. Serve.

6. Chinese Rice Cake Soup

It’s delicious, comforting, and CHINESE!!!

Prep Time: 10 Minutes

Cooking Time:10 Minutes

Servings: 2 Servings

Ingredient

- 1 tablespoon ginger
- 1 tablespoon olive oil
- 1 small-sized carrot (chopped)
- 1 tablespoon salt
- 1 handful scallion (chopped)
- 1 tablespoon white pepper
- 1 small-sized cabbage (shredded)
- 200g rice cakes
- 1 pound lean chicken (cut into strips)
- 1 tablespoon soy sauce
- 1 cup chicken broth

FOR THE MARINADE

- 1 tablespoon Shaoxing wine
- 1 tablespoon white pepper
- 1 tablespoon water
- 1 tablespoon soy sauce
- 1 tablespoon cornstarch
- 1 tablespoon sesame oil

Directions

1. Add the chicken strips and the marinade ingredients in a bowl. Allow marinating. Set aside.

2. Pour the oil in a wok. Add the chicken strips. Fry till brown. Transfer to a bowl.

3. Add ginger, half of the scallions, carrots, and cabbage. Cook till tender.

4. Add 1 cup of water and the broth. Cook for 5 minutes.

5. Add the pepper, soy sauce, and salt.

6. Add the rice cakes and chicken. Cover the wok and cook for 4 minutes.

7. Serve and enjoy.

7. Wonton Soup

Instead of ordering a Chinese Wonton soup takeout, why not make one at home?

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Servings: 2 Servings

Ingredient

- 1 tablespoon soy sauce
- 1lb. Pork (ground)
- 1 tablespoon rice wine vinegar
- 1 tablespoon ginger
- 1 tablespoon cornstarch
- 1 handful chives (sliced)
- 1 tablespoon sesame oil
- 1 pack wonton wrappers (square)

FOR THE SOUP

- 1 tablespoon soy sauce
- 1 cup chicken broth
- 1 tablespoon garlic
- 1 tablespoon ginger
- 1 tablespoon sesame oil
- 1 handful green onions (sliced)

Directions

1. Put the initial 7 ingredients in a mixing bowl. Mix well.

2. Fill the wonton wrappers with the mixture. Fold and seal the sides of the wrappers.

3. Put the soup ingredients except for the onions in a pot. Bring to boil. Add the wonton wrappers. Cook for 7 minutes.

4. Garnish with onions and serve.

5. Enjoy.

8. Red Vegetable Soup (LUO SONG TANG)

An adaptation of the European vegetable soup, this Chinese variation is mouth-watering!!

Prep Time: 10 Minutes

Cooking Time: 45 Minutes

Servings: 2 Servings

Ingredient

- 1 tablespoon olive oil
- 1 can chopped tomatoes
- 1lb. oxtail (cut, rinsed, and pat dry)
- 1 tablespoon garlic
- 1 medium-sized onion (sliced)
- 1 large-sized carrot (chopped)

- 1 tablespoon tomato paste
- 1 small-sized cabbage (chopped)
- 1 large-sized potato (chopped)
- 1 tablespoon salt
- 1 tablespoon pepper

Directions

1. Pour the oil in a pan. Add the oxtail pieces. Cook till brown.
2. Add the garlic and onion. Cook for 2 minutes.
3. Add the paste and chopped tomatoes. Cook for 3 minutes.
4. Add 2 cups of water and the remaining ingredients.
5. Cook for 30 minutes.
6. Serve.

9. Sai Yeung Choy Tong (Watercress Soup)

Filled with vitamins, this soup is nourishing and nutritious!

Prep Time: 05 Minutes

Cooking Time:40 Minutes

Servings:2 Servings

Ingredient

- 1 tablespoon salt
- 4 red dates (pitted)
- 1 small-sized chicken leg (cut into chunks and blanched)
- 1 cup of blanched chicken broth
- 1 handful wolfberries (soaked and drained)
- 100g watercress (chopped)

Directions

1. Add the blanched broth, chicken pieces, watercress, and red dates in a pot.

2. Cook for 35 minutes.
3. Add the wolfberries and salt.
4. Cook for 5 minutes.
5. Serve.

10. Ching Po Leung

Other desserts have never tasted so rich and delicious like this!

Prep Time: 10 Minutes

Cooking Time: 1 Hour

Servings: 2 Servings

Ingredient

- 2 pieces Chinese yam
- 2 tablespoons longan
- 2 tablespoons lotus seeds
- 2 tablespoons rhizome
- 2 tablespoons fox nuts
- 2 tablespoons lily bulbs
- 1 tablespoon rock sugar
- 1lb. pork ribs (cut into chunks)
- 1 tablespoon salt

Directions

1. Wash and put all the ingredients in a pot.
2. Cook for 1 hour till done.
3. Serve.

11. Chinese Vegetable Soup

A healthy and comforting soup to fill your tummies!

Prep Time: 05 Minutes

Cooking Time: 10 Minutes

Servings:2 Servings

Ingredient

- 1 tablespoon garlic
- 1 tablespoon salt
- 1 tablespoon pepper
- 1 small-sized carrot (sliced)
- 1 handful coriander (chopped)
- 1 head bok choy (sliced)

- 1 handful mushroom (chopped)
- 1 tablespoon ginger
- 1 tablespoon sesame oil
- 1 tablespoon soy sauce
- 3 cups vegetable broth

Directions

1. Pour the broth in a pot.
2. Add the rest of the ingredients.
3. Cook till the bok choy is tender.
4. Serve.

12. Shepherd’s Purse Tofu Soup

A perfect winter soup for you and your family to help you keep warm in winter.

Prep Time: 10 Minutes

Cooking Time:10 Minutes

Servings: 4 Servings

Ingredient

- 2 egg whites
- 5 ounces silken tofu (cut into cubes)
- 1 tablespoon salt
- 1 handful Shepherd’s purse (chopped)
- 1 handful cornstarch (mixed with 3 drops of water)
- 1 tablespoon white pepper

- 2 cups chicken broth
- 1 tablespoon sesame oil

Directions

1. Pour the broth in a pot.
2. Add pepper, salt, and oil.
3. Stir in the cornstarch mix till thick.
4. Add Shepherd’s purse. Stir well.
5. Add the tofu. Stir gently.
6. Stir in the egg whites slowly.
7. Allow boiling for 5 minutes.
8. Serve.

13. Cream Corn and Crab Soup

Crab and corn have never made a more delightful combination!

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Servings: 2 Servings

Ingredient

- 1 cup chicken broth
- 2 tablespoons cornstarch (mixed with 2 drops of water)
- 1 can cream corn (drained)
- 1 tablespoon ginger
- 4oz. crabmeat (rinsed and cut into pieces)
- 1 egg white (beaten)
- 1 tablespoon salt
- 1 tablespoon pepper
- 1 sprig onion (shredded)
- 1 tablespoon dry sherry
- 1 tablespoon soy sauce

Directions

1. Pour the broth in a pot. Allow boiling.
2. Add the corn. Cook for 4 minutes
3. Stir in the cornstarch mix. Add the rest of the ingredients.
4. Cook for 3 minutes. Stir in the egg. Cook for 2 minutes.
5. Serve.

14. Red Bean Soup

End your meal with this tasty citrusy bean dessert!

Prep Time: 10 Minutes

Cooking Time: 50 Minutes

Servings: 4 Servings

Ingredients

- 2 handfuls azuki beans (soaked from overnight)
- 1 handful orange peeling
- 4 tablespoons brown sugar
- 1 ounce lotus seeds

Directions

1. Pour 3 cups of water in a pot. Add the orange peeling.
2. Allow boiling for 5 minutes.
3. Add the rest of the ingredients.

4. Cook till the beans are tender.
5. Discard the orange peeling.
6. Serve and enjoy.

15. Vegetable Manchow Soup

This hot, flavorful, and spicy soup will fill your tummy, ravish your taste buds, and awaken your senses!

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Servings: 2 Servings

Ingredients

- 1 handful sprig onion (chopped)

- 1 tablespoon soy sauce
- 1 tablespoon pepper
- 1 tablespoon olive oil
- 1 tablespoon salt
- 1 handful mushroom (chopped)
- 1 tablespoon ginger
- 1 tablespoon garlic
- 1 handful capsicum
- 1 handful cilantro leaves

- 1 cabbage (chopped)
- 1 handful chopped carrot
- 1 handful French beans (chopped)
- 1 handful cornstarch (mixed with water)

Directions

1. Pour the oil in a pan. Add ginger and garlic. Fry for 3 minutes
2. Add the vegetables, salt, and pepper. Cook for 4 minutes.
3. Add a cup of water and soy sauce. Allow boiling for 4 minutes.
4. Stir in the cornstarch mix.
5. Keep stirring till your soup is thick.
6. Garnish with the sprig onions.
7. Serve and enjoy.

16. Tom Yum Soup

Just a taste of this soup would have hooked you forever!

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Servings: 2 Servings

Ingredients

- 1 can chopped tomatoes
- 1 tablespoon ginger
- 1 tablespoon chili powder
- 1 handful lemongrass (chopped)
- 1 tablespoon lemon juice
- 1 handful chopped carrots
- 1 handful broccoli (chopped)
- 1 handful chopped mushrooms

- 1 can chopped tomatoes (drained)
- 1 tablespoon Worcestershire sauce
- 1 small-sized onion (chopped)
- 1 handful chopped cilantro
- 1 tablespoon salt
- 1 handful lime leaves (chopped)

Directions

1. Put the ginger, lemongrass, chili powder, 2 cups of water, and lime leaves in a pot.
2. Stir-cook for 5 minutes.
3. Add the tomatoes, broccoli, carrots, onions, and mushrooms.
4. Cook for 3 minutes.
5. Add the salt and sauce. Cook for 2 minutes.
6. Turn off the heat.
7. Garnish with cilantro and lemon juice.
8. Serve and enjoy.

17. Mushroom, Spinach, and Carrot Soup

This crunchy and flavorful bowl of awesomeness will blow your mind!!

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Servings: 2 Servings

Ingredients

- 1 tablespoon black pepper
- 1 tablespoon salt
- 1 handful chopped carrots
- 1 tablespoon garlic
- 1 tablespoon oil
- 1 cup spinach (shredded)
- 1 tablespoon soy sauce
- 1 handful chopped mushrooms

Directions

1. Pour the oil in a pan. Add the garlic, spinach, and mushroom. Allowing sautéing for 3 minutes.

2. Add the sauce, salt, 1 cup of water, pepper, and carrot.

3. Stir and cook for 4 minutes.

4. Serve.

5. Enjoy.

18. Sweet Corn Soup

It is soothing, satisfying, and easy to prepare! It’s everyone’s favorite!

Prep Time: 05 Minutes

Cooking Time: 10 Minutes

Servings:4 Servings

Ingredients

- 1 handful cornstarch (mixed with water)
- 2 cans sweet corn (drained)
- 1 handful grated sweet corn
- 1 tablespoon sugar
- 1 tablespoon salt

Directions

1. Add the salt, sugar, corn, cornstarch mix, and 2 cups of water in a pot. Cook-stir for 4 minutes.

2. Stir in the grated corn. Cook for 2 minutes.
3. Add 3 tablespoons of water. Cook-stir for 3 minutes.
4. Serve with soy sauce.
5. Enjoy

19. Miso Soup

A perfect combo of crunchy vegetables and fragrant spices!!

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Servings: 6 Servings

Ingredients

- 1 tablespoon salt
- 1 tablespoon butter
- 1 tablespoon ginger
- 1 tablespoon garlic
- 1 can sweet corn
- 2 handfuls red pumpkin (chopped)
- 2 handfuls sprig onions (chopped)
- 2 tablespoons cottage cheese
- 3 cups chopped mushrooms
- 1 tablespoon pepper

- 1 handful chopped carrots
- 1 handful chopped spinach
- 1 tablespoon soy sauce
- 1 tablespoon lemon juice

Directions

1. Add ginger and garlic to a pot of water. Allow boiling for 2 minutes.
2. Add the pumpkin, carrots, onion, and corn.
3. Add the mushrooms, salt, cheese, pepper, butter, and spinach. Cook for 4 minutes.
4. Serve with juice and soy sauce.
5. Enjoy.

20. Lion’s Head Soup

It’s not what you think!! Lol!

You don’t need a lion’s head to prepare this delicious Chinese delicacy!

Prep Time: 05 Minutes

Cooking Time: 10 Minutes

Servings: 2 Servings

Ingredients

- 1 handful chopped coriander
- 1 medium-sized egg
- 1 cup ground pork
- 1 tablespoon garlic
- 1 tablespoon ginger
- 2 tablespoons soy sauce (divided)
- 1 handful cornstarch
- 2 tablespoons sesame oil (divided)
- 1 handful white part scallion

- 1 handful green part scallion
- 1 head cabbage (chopped)
- 2 cups chicken broth

Directions

1. Put the cornstarch, ground pork, 1 tablespoon oil, ginger, garlic, beaten egg, the white part of the scallion, and soy sauce in a bowl. Mix thoroughly.

2. Pour the remaining tablespoon of oil in a pan. Add the cabbage. Cook-stir till tender.

3. Add the remaining soy sauce and broth. Cook for 3 minutes.

4. Scoop in the pork mixture in ball-like shapes into the mixture.

5. Cover the pot and allow the mixture to cook for 6 minutes.

6. Serve with the green part of the scallion and coriander.

7. Enjoy.

21. Long Soup

Don’t allow the name fool you; this delicious soup doesn’t take long to be prepared.

Prep Time:10 Minutes

Cooking Time: 15 Minutes

Servings: 2 Servings

Ingredients

- 3 cups chicken broth
- 1 tablespoon salt
- 2 ounces egg noodles (dry)
- 4 green onions (chopped)
- 1 tablespoon soy sauce
- 1 tablespoon ginger
- 1 tablespoon vegetable oil
- 2 ounces lean pork tenderloin (cut into strips)
- 1 head cabbage (chopped)

Directions

1. Pour the oil in a wok. Add the pork, ginger, and cabbage. Cook till the pork is done.
2. Add the sauce, salt, and broth. Cook for 4 minutes.
3. Add noodles and onions.
4. Cook for 4 minutes till noodles is tender.
5. Serve and enjoy.

22. Sausage and Carrot Soup

The best companion to help you through long and lonely winter nights!

Prep Time:15 Minutes

Cooking Time: 20 Minutes

Servings:2 Servings

Ingredients

- 4 toasted sausages (chopped)
- 2 medium-sized potatoes (cut into cubes)
- 1 head cabbage (chopped)
- 1 can chopped tomatoes
- 1 can crushed tomatoes
- 2 medium-sized carrots (chopped)

- 1 cup beef broth
- 1 medium-sized white onion (chopped)

Directions

1. Put all your ingredients in a pot. Add 1 cup of water. Cook till vegetables are tender.

2. Serve

3. Enjoy

23. Shrimp Noodles Soup

Tasty and perfect Chinese soup for your lunch.

Prep Time: 20 Minutes

Cooking Time: 10 Minutes

Servings: 2 Servings

Ingredients

- 2 packs ramen
- 1 handful chopped cabbage
- 1 handful mushrooms (sliced)
- 1 cup Shrimps (deveined, peeled, and cooked)
- 1 handful beans sprouts
- 1 handful snow peas
- 1 handful sliced green onions

Directions

1. Remove the seasoning packs from the ramen packs. Add the seasonings to

a pot of water. Allow boiling.

2. Add the cabbages, onions, and mushrooms. Cook for 4 minutes.
3. Add the rest of the ingredients. Cook till ramen is tender.
4. Serve.
5. Enjoy.

24. Chinese Rice Soup

The Chinese have a way of making your usual foods look and taste unique, and the rice is no exception!

Prep Time: 05 Minutes

Cooking Time: 10 Minutes

Servings: 2 Servings

Ingredients

- 1 egg (beaten)
- 2 ounces Shrimps
- 1 handful cornstarch
- 1 ounce (boneless, skinless, and cut into chunks)
- 2 handfuls rice (uncooked)
- 1 tablespoon salt
- 1 handful green peas (chopped)
- 1 tablespoon sherry
- 1 handful bamboo shoots (chopped)
- 1 cup chicken broth

- 2 cups vegetable oil (divided)
- 1 handful water chestnut (chopped)
- 1 handful mushrooms (chopped)

Directions

1. Put the egg, shrimp, cornstarch, and chicken in a bowl. Mix well.
2. Pour 1 cup of oil in a wok. Add the chicken and Shrimps mix to the oil. Cook for 2 minutes.
3. Drain and set the oil aside.
4. Put the chicken, shrimps, and the rest of the ingredients except the rice in a wok.
5. Cook for 6 minutes.
6. Pour the remaining cup of oil in a pan. Add the rice. Cook-fry till brown.
7. Add the rice to the soup mixture.
8. Serve and enjoy.

25. Grandma’s Chinese Soup

Looking for the best soup to serve your rice with? Try this comforting and delicious recipe.

Prep Time: 10 Minutes

Cooking Time: 40 Minutes

Servings: 4 Servings

Ingredients

- 1lb. pork neck bones (cooked and drained)
- 1 onion (chopped)
- 1 medium-sized potato (cut into chunks)

- 1 tablespoon salt
- 1 tablespoon sugar
- 1 medium-sized tomato (chopped)
- 1 medium-sized carrot (chopped)

Directions

1. Add all the ingredients into a pot. Add 3 cups of water.
2. Cook for 30 minutes over low heat.
3. Serve and enjoy.

26. Egg Flower Soup

The perfect soup for your family dinner.

Prep Time: 05 Minutes

Cooking Time: 05 Minutes

Servings: 2 Servings

Ingredients

- 1 egg (beaten)

- 1 cup chicken broth
- 1 tablespoon olive oil
- 1 tablespoon pepper
- 1 handful green onions (chopped)
- 1 handful peas

Directions

1. Put the ingredients except for the egg and peas in a pot. Bring the soup mixture to boil.

2. Stir in the beaten egg.

3. Stir in the peas.

4. Serve and enjoy.

27. Egg and Corn Soup

This is a perfect and delicious treat for corn lovers!

Prep Time:10 Minutes

Cooking Time: 05 Minutes

Servings: 2 Servings

Ingredients

- 1 handful sliced green onions
- 1 handful cornstarch (mixed with water)
- 1 large-sized egg (beaten)
- 1 tablespoon white pepper
- 1 can cream corn
- 1 tablespoon oyster sauce
- 1 tablespoon olive oil
- 1 handful corn kernel

Directions

1. Put the ingredients except for the onions, cornstarch mix, and egg.
2. Cook the content for 5 minutes.
3. Stir in the cornstarch mix.
4. Cook-stir for 1 minute till soup is thick.
5. Stir in the egg.
6. Serve.
7. Enjoy.

28. Chinese New Year’s Soup

Want to celebrate New Year in the Chinese way? Try out this recipe.

Prep Time: 05 Minutes

Cooking Time: 10 Minutes

Servings: 4 Servings

Ingredients

- 1lb. pork tenderloin (trimmed and cubed)
- 1 tablespoon soy sauce
- 2 handfuls sliced green onions
- 1 cup sliced carrots
- 2 cups chicken broth
- 1 tablespoon salt
- 4 Oz. spaghetti
- 1 tablespoon pepper
- 1 handful bok choy (roots removed and leaves chopped)
- 2 handfuls shredded cabbage

- 1 tbsp rice wine vinegar
- 1 tsp ground ginger

Directions

1. Cook the spaghetti in a pot of broth and water.
2. Cook for 4 minutes.
3. Add the rest of the ingredients.
4. Serve and enjoy.

29. Chinese Herbal Soup

Feeling a bit under the weather? The soup will have you basking in good health in no time!

Prep Time: 15 Minutes

Cooking Time: 45 Minutes

Servings: 4 Servings

Ingredients

- 1 tablespoon salt
- 1 tablespoon astragalus root (slices)
- 1 handful Chinese rhizome
- 1 handful red dates
- 1 pound chicken (cut into pieces)
- 1 handful goji berries
- 1 handful Angelica root (sliced)
- 1 handful sliced ginseng
- 2 handfuls codonopsis root (sliced)

Directions

1. Rinse the ingredients.
2. Put them in a pot of water.
3. Cook for 45 minutes.
4. Serve and enjoy.

30. Carrot and Daikon Soup

Deliciously heart-warming!!

Prep Time:10 Minutes

Cooking Time: 20 Minutes

Servings: 2 Servings

Ingredients

1lb. pork (cut into large pieces)
1 tablespoon salt
1 handful radish (chopped)
1 can tomatoes (drained)
1 handful chopped carrots
1 tablespoon garlic
1 tablespoon ginger
1 handful scallops
1 handful Shrimps

Directions

1. Add all the ingredients in a pot. Cook till vegetables and pork are tender.
2. Serve.
3. Enjoy.

Conclusion

We have come to the end of this Cookbook, and there is no doubt that the Chinese have the best recipes for soups that you can serve for breakfast, lunch, dinner, desserts, appetizers, and all sorts of meals that you want to infuse the soups into!

Till the next Cookbook, enjoy yourself as you explore and create Masterpiece soups with these Chinese recipes!

Author's Afterthoughts

I can describe how grateful I am for buying this book. Every book purchased shows me that people are learning from my experience, my content. I become a writer because it is the best way to share my experience and skills.

You chose my book! From so many books on the market, you chose mine. This is very special to me. I am sure that you will find every content helpful and that you will learn a lot.

Don’t forget to leave feedback after reading the book. Every feedback, even a small one can help me create even better e-books. I listen to my readers and I follow their instructions. I create content that they love. Most probably I will your honest feedback in my next books.

Thank you again

Yours Truly

Ava Archer

About the Author

There is no one more interested into gastronomy like Ava Archer is. The first thing that made her fall in love with food and cooking was seeing her grandmother cooking. That was the first time when she saw how can one meal be made perfect if you just do it with love. For her, love is the most important ingredient in one meal.

Trough the years she dedicated her life in traveling in different countries to learn traditional recipes. But also she made sure to learn about modern cuisine too. With a combination of both, she started an experiment with food to create unique and mouthwatering recipes.

In her books, you can find many types of recipes. Traditional, modern and her creations. But most importantly each recipe is explained carefully so that even beginners can start making recipes that everyone will love.

But he is not only focused on sharing her experience with the recipes. She is still researching and traveling so that she can always have something to share with the world.

She believes that everyone can create a masterpiece all that you need is to be willing to make even the weirdest combinations. You never know what can come out, maybe even the next worldwide famous meal.